Barcode: 489 5035 10 000 2 00215

DEEP FRYER

Model Number:
169168
UPC: 681131691680

Customer Assistance
1 877 207 0923 (US)
1 877 556 0973 (Canada)

Thank you for purchasing this GE appliance.
In keeping with the GE ecomagination initiative, please consider the option to recycle the packaging material and donate any appliance you are no longer using.

To read more about GE's ecomagination commitment, visit:
ge.ecomagination.com

Client: Joint Legend (Wal*Mart)
Project: 169168
Language: EN

Date: 10.01.2008
Version: 11
Page: 1 (of 12 pages)

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to prevent the risk of fire, electric shock, burns, or other injuries or damages.

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord, plugs, or the control panel assembly in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts and before cleaning the appliance.
- Do not operate appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Call our toll-free customer assistance number for information on examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors or in a damp area.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Do not move during operation.
- To disconnect, turn the temperature control knob to position ✦, then remove plug from the wall outlet.
- Be sure handle is properly assembled to basket and locked in place. See detailed assembly instructions.
- Do not use this appliance for other than its intended use.
- Dry the food to prevent oil spilling.
- Store the unit indoors to prevent electronics parts failure.

SAVE THESE INSTRUCTIONS!

Barcode: 4895035 10000 2 00215

ADDITIONAL SAFEGUARDS

This appliance is for HOUSEHOLD USE ONLY.

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

WARNING

SERIOUS HOT-OIL BURNS MAY RESULT FROM A FRYER BEING PULLED OFF A COUNTERTOP DO NOT ALLOW THE CORD TO HANG OVER THE EDGE OF THE COUNTER WHERE IT MAY BE GRABBED BY CHILDREN OR BECOME ENTANGLED WITH THE USER.

DO NOT USE WITH AN EXTENSION CORD.

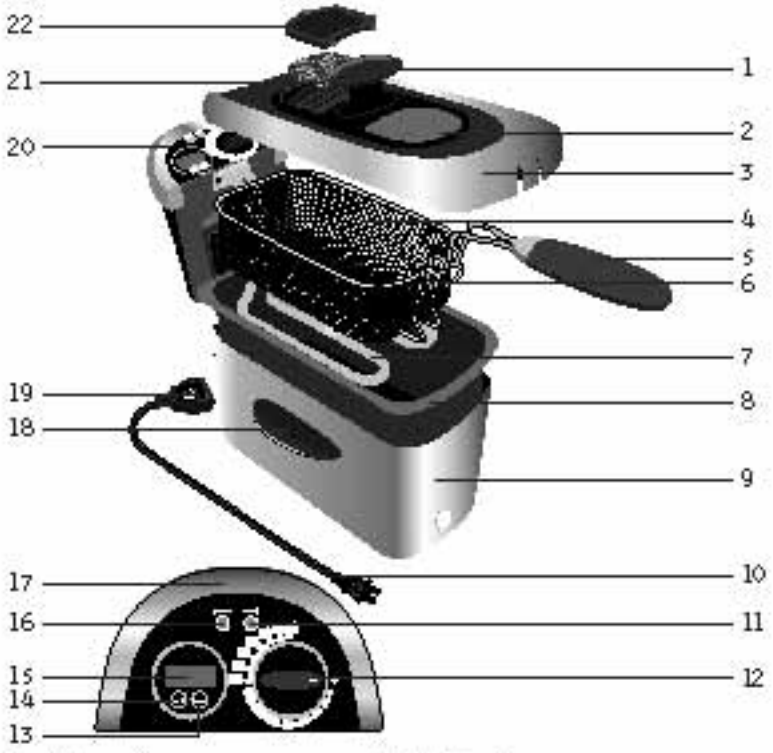
POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Client: Joint Legend (Wal*Mart)
Project: 169168
Language: EN

Date: 10.01.2008
Version: 11
Page: 3 (of 12 pages)

PARTS

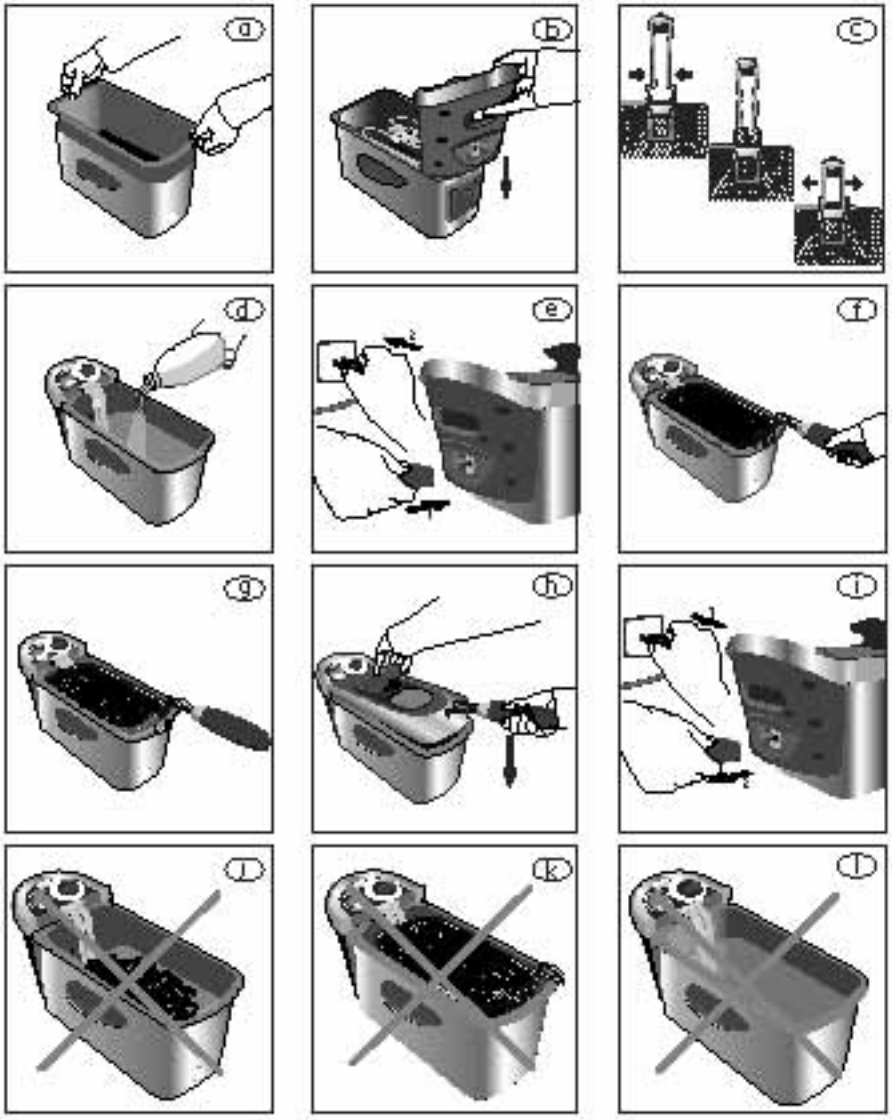


1. Lid handle
2. View window
3. Lid
4. Frying basket
5. Basket handle
6. Basket hook
7. Heating element
8. Oil reservoir
9. Housing
10. Power cord with plug
11. ready indicator
12. Temperature control knob
13. time button
14. set button
15. Timer display
16. powe r indicator
17. Control panel
18. Side handles
19. Magnetic plug
20. Control panel assembly
21. Permanent filter
22. filter cover

Client: Joint Legend (Wal*Mart)
Project: 169168
Language: EN

Date: 10.01.2008
Version: 11
Page: 4 (of 12 pages)

ILLUSTRATIONS



Barcode: 4895035 10000 2 00215

OPERATION

Before first use

- Remove all packaging materials, labels and/or stickers from your deep fryer.
- Clean your deep fryer thoroughly before using for the first time (↦ *Cleaning*).

Assembly

CAUTION: Always ensure there is oil in the oil reservoir (8) before you turn on the fryer.

- Place the deep fryer on a clean, flat and heat resistant surface.
- Before using your fryer make sure:
  - the oil reservoir (8) is secured in the correct position (the round edges are opposite to the connecting plate of the housing (9)) *(ill. a)*.
  - the control panel assembly (20) is inserted into the locating slots of the connecting plate on the back of the housing (9) *(ill. b)*.
  - the basket handle (5) is locked in place in the frying basket (4) *(ill. d)*.

Note: To lock the basket handle (5) in place, press the bars together and attach to the frying basket *(ill. c)*. Do not assemble in any other way. This may lead to a unstable setup and might cause injuries.

CAUTION: Do not overfill the frying basket (4) with food over its half capacity. Too much food causes the oil to overflow during operation.

NOTE Your deep fryer is provided with a safety protection device. If the control panel assembly (20) is not properly placed in its position, it will not operate.

Using the deep fryer

Use the deep fryer for frying food such as French fries, chicken or fish pieces.
The deep fryer has a rated power of 1500 W. Before plugging in your deep fryer, ensure that the electrical circuit is not overloaded with other appliances. This appliance should always be operated on a separate 120 V ~60 Hz, AC outlet.

- Pour cooking oil into the oil reservoir (8) *(ill. d)*. DO NOT OVER OR UNDER FILL *(ill. f)*. The minimum oil capacity is 2 L, the maximum oil capacity is 3 L.
- Smear a little oil on the inside of the view window (2) to prevent condensation.
- Place the lid (3) onto the deep fryer.
- Attach the magnetic plug (19) to the fryer socket. The magnetic plug (19) is designed to only fit one way. Be sure the side stating THIS SIDE UP is facing up. Insert the plug (10) into a wall outlet *(ill. e)*. The power indicator (16) light turns on.

NOTE Make sure the fryer is off before connecting to the electric circuit.

CAUTION: Do not fry food without the basket (4) *(ill. f)*.

Client: Joint Legend (Wal*Mart) Date: 10.01.2008
Project: 169168 Version: 11
Language: EN Page: 6 (of 12 pages)

OPERATION

- Turn the temperature control knob (12) to the desired temperature (↦ *Frying time and temperature*). The ready indicator (11) illuminates when the temperature is reached.
- The time range when the temperature is reached:

TEMPERATURE SETTING	TIME
375°F / 190°C	about 13 minutes
340°F / 170°C	about 10 minutes
300°F / 150°C	about 8 minutes
265°F / 130°C	about 7 minutes

- After the oil has been preheated, remove the lid (3). Place the frying basket (4) onto the basket hook (6) inside the oil reservoir (8). The basket handle (5) is at the opposite side of the control panel (17) *(ill. ①)*.

CAUTION: Keep the basket handle (5) in the locked position.

- Fill the frying basket (4) with food *(ill. ⑨)*. Do not place too much food into the frying basket (4) *(ill. ⑩)*.
- Lower the frying basket (4) into the oil reservoir (8). Cover the deep fryer with the lid (3) *(ill. ⑪)*.

CAUTION: Immediately place the lid (3) on the fryer, after immersing the frying basket (4) in the oil. Danger of hot oil spilling out.

- Set the timer control: Press set (14) repeatedly to choose the desired cooking time.

Press set (14)	To
1 time	turn the timer on
2 times and then time (13)	set the minutes (0-99)
3 times and then time (13)	set the seconds (0-55)

- Timer begins to countdown automatically within 5 seconds, even if set (14) is not pressed. The timer display (16) will blink and the buzzer will sound after the selected cooking time has elapsed.
- After additional 5 seconds the timer display (16) blinks and the buzzer sounds repeatedly.
- If no button is pressed, the countdown timer shuts down automatically within 5 seconds.

Client: Joint Legend (WalMart)
Project: 169168
Language: EN

Date: 10.01.2008
Version: 11
Page: 7 (of 12 pages)

Barcode: 4895035 10000 2 00215

OPERATION

CAUTION: When the timer is finished the LCD display turns off and the appliance still remains energized.

NOTE For cooking times, see (➔ *Frying time and temperature*) or use the recommended times for your recipe.

- After frying time has elapsed, open the lid (3). Lift the frying basket (4) and hang it onto the basket hook (6) in the oil reservoir (8). Let the food drain in the frying basket (4) for a few seconds to remove excess oil and retain crispness.
- Carefully lift the frying basket (4) and pour the food onto a plate that has been covered with a paper towel to collect remaining oil.
- After the cooking process is finished, rotate the temperature control knob (12) to ●.
- To completely switch off the deep fryer, always disconnect the power plug (10) from the wall outlet before removing the magnetic plug (19) from the socket (ill. ⓓ).

CAUTION: The break-away power cord is for accidental disconnection. Do not remove during normal operation. If the cord becomes disconnected, immediately remove the plug (10) from the wall outlet. Turn temperature control knob (12) to ●, then reconnect the magnetic plug (19) to the deep fryer. Then reconnect the plug (10) to the wall outlet.

WARNING: This appliance generates heat and steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

CAUTION: The metal surfaces of the deep fryer become hot. Do not touch while in use. Allow the appliance to cool for at least 30 minutes before handling.

Frying Time and Temperature

The frying times in the chart below are approximate and should be adjusted to suit your own taste and the different quantities of food.

FOOD	TEMP. SETTING	TIME (MINUTES)
Chicken strips	375°F / 190°C	8 to 10
Chicken pieces with bones	365°F / 185°C	20 to 25
Fish (battered or fresh)	375°F / 190°C	6 to 8
French fries (frozen)	Follow directions on package	
Fritters	375°F / 190°C	2 to 4
Onion rings	375°F / 190°C	5 to 8
Shrimp (breaded)	360°F / 182°C	4 to 6

Client: Joint Legend (Wal*Mart)
Project: 169168
Language: EN

Date: 10.01.2008
Version: 11
Page: 8 (of 12 pages)

Barcode: 4895035 10 000 2 00215

TIPS FOR OIL USE AND STORAGE

- Do not use seasoned or flavored oil such as walnut, olive oil, lard or drippings because they have a low smoke point. Use blended vegetable oil, pure corn oil, sunflower oil, soybean oil or grape seed (canola oil) because these oils have a high smoke point. Peanut oil is not recommended because it greatly impacts the flavor.
- Oils should never be mixed when deep frying.
- High heat, water, and burnt food particles reduce the oil's smoke point
- Oil darkens with use because the oil and food molecules burn when subjected to high/prolonged heat. The more you use an oil, the more slowly it will pour. Its viscosity changes because of changes to the oil's molecular structure. When smoke appears on the oil's surface before the temperature reaches 375° F, your oil will no longer deep-fry effectively.
- When frying foods with strong flavor and/or aroma like fish, use the oil only once.
- Also, use the oil only once when frying fresh or frozen chicken. A great deal of moisture is released when frying the chicken, this breaks down the oil easily and can cause the oil to foam and lower the smoke point.
- Filtering the oil with a cooking oil filter or fine-mesh strainer can help to keep it fresh. Do not store used oil in the refrigerator. Do not chill oil. This might cause excessive splattering during the heating process.
- Store the oil covered in a cool dark place. Oil may be stored for up to three months. Check the oil before using for color, smell or excessive foaming. Discard the oil if it shows any of these qualities.

CLEANING

Proper maintenance will ensure many years of service from your appliance. Clean the deep fryer after every use. This appliance contains no user serviceable parts and requires little maintenance. Leave any servicing or repairs to qualified personnel.

WARNING: Always turn the temperature control knob (12) to ●, then disconnect the power plug (10) from the wall outlet before disconnecting the magnetic plug (19) from the socket, allow all parts of the deep fryer to cool down completely.

CAUTION:

- Do not immerse the power cord with plug (10) into water or any liquids.
- Do not attempt to attach the magnetic plug (19) permanently to the deep fryer.
- Do not stick pins or other sharp objects in the holes on the magnetic sets.
- Do not use abrasive cleaners, steel wool, or scouring pads.
- Clean the surface of the deep fryer, the lid (3) and the basket handle (5) with a damp cloth.

Client: Joint Legend (Wal*Mart)
Project: 169168
Language: EN

Date: 10.01.2008
Version: 11
Page: 9 (of 12 pages)

Barcode: 4895035 10000 2 00215

CLEANING

+ Replace oil if you notice:
- Excessive smoking at normal temperatures
- Strong oil discoloration
- A rancid smell
- Excessive foaming around the frying food
+ Remove the frying basket (4).
+ Remove the basket handle (5) from the frying basket (4) *(ill. C)*.
+ Wash the frying basket (4) in the dishwasher or with hot soapy water. Rinse and dry it carefully.
+ The frying basket (4) (remove the basket handle) (5), lid (3) (remove the filter), and the oil reservoir (8) are dishwasher safe.

CAUTION: Do not clean the basket handle (5) in the dishwasher.

+ Lift up the control panel assembly (20) from the back of the deep fryer.
+ Carefully lift the oil reservoir (8) by holding the rim.

CAUTION: The control panel assembly (20) should never be immersed into water or other liquids.

+ Gently clean the surface of the control panel assembly (20) with a damp cloth and a mild soap solution or plain water.
+ After cleaning, reassemble the control panel assembly (20) onto the housing (9) *(ill. D)*. If the control panel assembly (20) is not properly placed in its position, the control panel assembly will not operate.
+ Dry all parts thoroughly after cleaning before using the fryer.

Cleaning Permanent Filter

NOTE Clean permanent filter (21) every 3 months or after every 12 uses.

1. Open the filter cover (22) and remove the permanent filter (21).
2. Clean the permanent filter (21) in hot soapy water. Rinse and dry.
3. Clean the inside of the filter cover (22) with a damp soapy sponge. Rinse and dry thoroughly.
4. Insert the permanent filter (21). Then replace the filter cover (22).

CAUTION: Do not clean the permanent filter (21) in the dishwasher.

Client: Joint Legend (Wal*Mart)
Project: 169168
Language: EN

Date: 10.01.2008
Version: 11
Page: 10 (of 12 pages)

Barcode: 489 5035 10 000 2 00215

TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Fryer not operating	Control panel assembly (20) not installed properly	Attach control panel assembly (20) (*ill.* ⓑ)
	Not turned on	Turn temperature control knob (12) on
	Not plugged in	Insert magnetic plug (19) into the fryer socket, then plug to the wall outlet
	Outlet not energized	Check fuses or circuit breaker
Oil spills over	Oil reservoir (8) over filled	Remove excess oil (when cool)
	Too much water in food	Dry food with towelling
	Food batches too large	Use less food in basket
Food greasy or not crisp	Food batches too large	Use less food in basket
	Oil temperature too low	Increase oil temperature
	Using wrong type of oil	Use good vegetable oil (↦ *Tips for Oil Use*)
Unpleasant smell	Oil not fresh	Replace oil

If additional assistance is needed, please contact our Customer Assistance at 1.877.207.0923 (U.S.) or 1.877.556.0973 (Canada).

TECHNICAL DATA

Rated voltage:	120V ~60Hz
Rated current:	12.5 A
Rated power input:	1500 W
Oil capacity:	3 L

Client: Joint Legend (WalMart)
Project: 169168
Language: EN

Date: 10.01.2008
Version: 11
Page: 11 (of 12 pages)

Barcode: 489 5035 10 000 2 00215

CUSTOMER ASSISTANCE

If you have a claim under this warranty, please call our Customer Assistance Number. For faster service, please have the model number and product name ready for the operator to assist you. This number can be found on the bottom of your appliance and on the front page of this manual.

Model Number: _____ Product Name: _____

Customer Assistance Number 1.877.207.0923 (U.S.) or 1.877.556.0973 (Canada).
Keep these numbers for future reference!
For more information, please visit us at WWW.GEHOUSEWARES.COM

Two-year limited warranty

What does your Warranty cover?

- Any defect in material or workmanship.

For how long after the original purchase?

- Two years.

What will we do?

- Provide you with a new one.
- For those items still under warranty but no longer available, WAL-MART reserves the right to replace with a similar GE branded product of equal or greater value.

How do you make a Warranty claim?

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest WAL-MART store or call Customer Assistance at 1-877-207-0923 (U.S.) or 1-877-556-0973 (Canada).

What does your Warranty not cover?

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

How does state law relate to this Warranty?

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- WAL-MART, GE and the product manufacturer expressly disclaim all responsibility for special, incidental, and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you.

What if you encounter a problem with this product while using it outside the country of purchase?

- The warranty is valid only in the country of purchase and if you follow the warranty claim procedure as noted.

is a trademark of General Electric Company and is used under the license by Wal-Mart Stores Inc., Bentonville, AR 72716

Marketed in Canada by:
Wal-Mart Canada Corp.
1940 Argentia Road, Mississauga,
Ontario L5N1P9